

LOCAL MEETING PLACE
THE
UNANDERRA
SINCE HOTEL 1955
NEW SOUTH WALES

Bistrotta

MENU



TRADING HOURS

MONDAY - FRIDAY

LUNCH: 12PM - 3PM

DINNER: 5PM - 9PM

SATURDAY - SUNDAY & PUBLIC HOLIDAYS

12PM - 9PM

NOTHING OVER \$19 FOR OUR MEMBERS!





PLEASE SEE SPECIALS BOARD FOR ALL OUR DAILY OFFERS

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THE UNANDERRA HOTEL

STARTERS & SHARES



	M	G
GARLIC BREAD  add cheese	7 2	9 3
TOMATO & FETTA BRUSCHETTA  chargrilled sourdough, heirloom tomatoes, fresh basil, persian fetta	13	15
ARANCINI OF THE WEEK with roast garlic aioli	13	15
BOWL OF CHIPS  	8	10
SEASONED POTATO WEDGES  sweet chilli & sour cream	12	14
½KG SOUTHERN FRIED CHICKEN WINGS tossed in spiced bbq sauce & served with aioli	15	17
SALT & PEPPER SQUID citrus aioli & lemon	15	18
PULLED BEEF NACHOS slow cooked pulled brisket, tomato salsa, guacamole, sour cream, pickled jalapenos, with mozzarella	17	20

TACOS



TWO TACOS PER SERVING add third taco +5	14	16
BEEF BRISKET TACO  house bbq sauce, classic slaw, fried onions		
FISH TACO  fried fish, shaved iceberg, caper aioli		
GRILLED HALOUMI TACO  pico de gallo, rocket leaves, garlic aioli		

SALADS



CLASSIC CAESAR crispy bacon, garlic croutons, soft boiled egg, shaved parmesan, & white anchovy dressing	17	20
PUMPKIN & HALOUMI SALAD   roast pumpkin, baby spinach leaves, toasted pine nuts, grilled halloumi, citrus mustard dressing	17	20
MARINATED FETTA & PEAR SALAD   marinated fetta, toasted walnuts, packham pear, frisée lettuce, seeded mustard dressing	17	20

Salad Additions; *marinated chicken breast* +6 | *salt & pepper squid* +8 | *garlic prawns (3)* +9

BURGERS



M | G

All burgers are served on a milk bun with chips. Vegetarian patty available upon request

CLASSIC UNANDERRA BURGER beef patty, tasty cheese, lettuce, tomato, burger sauce	19	22
GRILLED CHICKEN SANDWICH grilled marinated chicken breast, bacon, tasty cheese, lettuce, aioli served on toasted sourdough	19	22
STEAK SANDWICH 150g rump steak, sourdough toast, american cheese, lettuce, bacon, beetroot relish, aioli	19	25
CRISPY KATSU FRIED CHICKEN shredded carrot, pickles, shredded red cabbage, shallots, japanese mayo	19	22

Burger Additions; *bacon* +4 | *fried egg* +4 | *avocado* +4

PUB CLASSICS



CHICKEN SCHNITZEL served with chips & salad, with your choice of sauce <i>Make it a parmigiana</i> +4	19	24
BEER BATTERED FISH & CHIPS battered fish fillets served with chips, house salad, tartare sauce & lemon	19	26
250G MSA RUMP STEAK served with chips & salad or mash & vegetables, with your choice of sauce. <i>Add garlic prawns (3)</i> +9	19	32

MAINS




PANANG CHICKEN CURRY coconut jasmine rice, kafir lime leaves, bok choy, coconut cream	19	24
SLOW COOKED BEEF CHEEK RAGU red wine braised beef, penne pasta, mixed herbs	19	24
PORK & FENNEL SAUSAGES with mash potato, peas & cider gravy	19	23
BOSCAIOLA penne pasta, field mushrooms, bacon, cream sauce, parmesan cheese	19	24
PRAWN & MUSSEL SPAGHETTI with garlic, chilli & parsley served with lemon	19	28

KIDS MENU



KIDS FISH & CHIPS	10
KIDS CHEESEBURGER & CHIPS	10
KIDS CHICKEN & CHIPS	10
KIDS NAPOLI SAUCE PASTA	10

M Members **G** Non-Members  Vegan  Vegetarian  Gluten-Free  Dairy Free

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.